

Breville

Wizz™ Processor Duo

Instructions
BFP300



Inspiration. Every day.™

Contents

	Page
Introduction	3
Breville recommends safety first	4
Know your Breville Wizz™ Processor Duo	6
Assembling and using your Breville Wizz™ Processor Duo	8
- The food processor bowl	8
- The blender jug	11
Basic food processing techniques	13
- Chopping with the processing blade	13
- Pureeing with the processing blade	15
- Mixing with the processing blade	16
- Kneading with the dough blade	16
- Whisking and whipping with the whisk blade	17
- Slicing, shredding, grating and French Fry cutting	18
- Using the citrus juicer	20
- Using the blender jug	20
Processing tips	21
Cleaning, care and storage	22
Recipe ideas	R1

Congratulations

on the purchase of your new Breville Wizz™ Processor Duo

Breville recommends safety first

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR WIZZ™ PROCESSOR DUO

- Carefully read all instructions before operating and save for future reference.
 - Remove and safely discard any packaging material and promotional labels before using the Wizz™ Processor Duo for the first time.
 - To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the supply plug of this appliance.
 - Do not place the Wizz™ Processor Duo near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during operation may cause the appliance to move.
 - Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
 - Handle the Wizz™ Processor Duo and attachments with care - remember the blades and discs are razor-sharp and should be kept out of reach of children. Use blade protectors when storing processing blades.
 - Always make sure the Wizz™ Processor Duo is completely assembled before operating. The appliance will not operate unless properly assembled.
 - Ensure the speed control dial is in the OFF (0) position and the Wizz™ Overhead Drive Food Processor is switched off at the power outlet and unplugged before attaching the food processor bowl, blender jug, processing blade, dough blade, whisk blade, discs, citrus juicer, food processor lid, blender jug lid or blender locking cover.
 - Always secure the food processor bowl or blender jug into the motor base before attaching the processing blade, discs, citrus juicer, food processor lid or blender jug lid.
 - Always operate the Wizz™ Processor Duo with the food processor lid and blender jug lid securely inserted into position. Insert the blender safety locking cover if the blender jug is not required.
 - Do not push food into the food chute of the food processor bowl with your fingers or other utensils. Always use the food pusher provided.
 - Keep hands, knives and other utensils away from moving processing blade, blending blade, dough blade, discs and citrus juicer.
 - Do not place hands or fingers in the food processor bowl and blender jug of the Wizz™ Processor Duo unless the motor and blending blade, processing blade, dough blade, whisk blade and discs have come to a complete stop. Ensure the speed control dial has been turned to the off position and the appliance is switched off at the power outlet and unplugged before removing the lid from the food processor bowl and/or the blender jug.
 - Do not use attachments other than those provided with the Wizz™ Processor Duo.
 - Do not attempt to operate the Wizz™ Processor Duo by any method other than those described in this booklet.
 - Ensure the motor and the whisk blade, citrus juicer or discs, processing blade, blending blade and dough blade have completely stopped before disassembling. Ensure the speed control dial has been turned to the OFF (0) position, the appliance is switched off at the power outlet and unplugged when not in use if left unattended and before disassembling, cleaning or storing.
- Please Note: When the appliance is completely assembled and the speed control dial is in the OFF (0) position, but still switched on at the power outlet, the PULSE button will activate.
- Care should be taken when removing the food from the food processor bowl and blender

Breville recommends safety first continued

jug by ensuring the motor and blender blade, processing blade, dough blade, whisk blade or discs have completely stopped before disassembling. Ensure the speed control dial has been turned to the OFF (0) position, the appliance is switched off at the power outlet and unplugged before removing the lids from the food processor bowl and/or the blender jug. The food processor bowl and/or the blender jug should then be unlocked from the motor body and the processing blade, dough blade, whisk blade or discs carefully removing before attempting to remove the processed food.

- Care should be taken when removing the juice from the food processor bowl, when the citrus juicer is attached by ensuring the motor and the citrus juicer has completely stopped before disassembling. Ensure the speed control dial has been turned to the OFF (0) position and the appliance is switched off at the power outlet and unplugged before removing the citrus juicer. The food processor bowl should be unlocked from the motor body and the citrus juicer carefully removed before attempting to remove juice.
- Stiff mixtures, or heavy loads, such as dough, may cause the processing blade to rotate more slowly than normal. If this happens, do not process continuously for longer than 30 seconds.
- Do not process hot or boiling liquids – allow liquids to cool before placing into the food processor bowl or blender jug.
- Do not use the Wizz™ Processor Duo on a sink drain board.
- To protect against electric shock do not immerse power cord, power plug or motor base in water or any other liquid.
- Do not move the Wizz™ Processor Duo whilst in operation.
- Do not leave the Wizz™ Processor Duo unattended when in use.
- Do not place any part of the Wizz™ Processor Duo in the microwave oven.
- Do not process thin fluids such as water, milk, stock, juice, etc. above the MAX (1.5 litre) level

in the food processor bowl or the MAX (2 litre) level in the blender jug. Always add drier or thicker ingredients to the food processor bowl prior to adding fluids.

- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a table counter, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Know your Breville Wizz™ Processor Duo

Motor Base:

1. Motor Base – houses the motor and holds the Food Processor Bowl and Blender Jug.
2. On/Off and Speed Control Dial – circular dial on the motor base enables the food processor and blender to be turned OFF (0) and ON by selecting a speed between 1-12 (low-range 1-4, mid-range 5-8, high range 9-12).
3. Pulse Button – located in the centre of the Speed Control Dial - press in and hold briefly for short bursts of power. The motor will automatically stop when the pulse button is released. The pulse button can be used when the speed control dial is in the OFF (0) position (and the power has been turned on) or when the speed control dial is set to a speed setting.
4. Internal Storage Compartment – on the left-hand side of the motor base – safely stores the slicing, shredding, grating and French Fry discs of the food processor.
5. Cord Storage - allows the power cord to be neatly wrapped around the base of the food processor.
6. Non-slip Rubber Feet - for added stability.

Safety interlock switches - prevent the motor from operating unless the food processor bowl, blender jug, lids blender safety locking cover and/or citrus juicer are correctly locked into position (not shown).

Food Processor:

7. Food Processor Bowl – 1.5 litre bowl holds chopped, sliced and grated ingredient.
8. Food Processor Bowl Lid – locks onto the food processor bowl.
9. Food Chute - used for feeding food into the food processing bowl.
10. Food Pusher – for pushing food down the food chute of the food processor.
11. Processing Blade – swift action for chopping and mixing a variety of foods.
12. Dough Blade – softer action for combining dough ingredients.
13. Whisk Blade – can be used for whisking ingredients.
14. Disc Holder – holds the thin/thick slicing disc, thin/thick shredding disc, fine grating disc and French fry disc.
15. Thin Slicing Disc (D) – can be used for creating thin slices.
16. Thick Slicing Disc (C) – can be used for creating thick slices.
17. Thin Shredding Disc (A) – can be used for finely shredding food.
18. Thick Shredding Disc (B) – can be used for coarsely shredding food.
19. Fine Grating Disc (E) - can be used for finely grated food.
20. French Fry Disc (F) – can be used for creating potato chips.

Know your Breville Wizz™ Processor Duo continued

Blender:

- 21. Blender Jug – 2 litre jug for blending ingredients.
- 22. Blending Blade – swift action for blending a variety of liquids and foods.
- 23. Blender Jug Lid – locks onto the blender jug.
- 24. Blender Jug Inner Cap – can be used to measure small amounts up to 50ml – remove cap from the blender jug lid to add ingredients during the blending process.
- 25. Blender Safety Locking Cover – removed when the blender jug is attached to the motor base.

Citrus Juicer:

- Citrus Cone – used to extract juice from citrus fruit (not shown)
- Citrus Filter Basket – is inserted into the food processor bowl and separates the citrus juice from the pulp (not shown)

Accessories:

- Spatula – for scraping the sides of the food processor bowl and blender jug (not shown)



Assembling and Using your Breville Wizz™ Processor Duo

BEFORE FIRST USE

Remove and safely discard all packaging materials and promotional labels or from your Wizz™ Processor Duo.

Wash the food processor bowl, blender jug, lids and other attachments in warm soapy water using a mild detergent. Dry thoroughly. (Refer to the 'Cleaning, Care and Storage' section of this booklet on page 22).

THE FOOD PROCESSOR BOWL

Assembling and operating the food processor

The food processor bowl and lid and the blender safety locking cover must be correctly assembled for the food processor to operate.

Step 1. Place the motor base on a dry, level surface, such as a bench top

Step 2. Place the food processor bowl over the drive shaft on the motor base so that the handle fits firmly into the groove on the right-hand side of the motor base.

2a



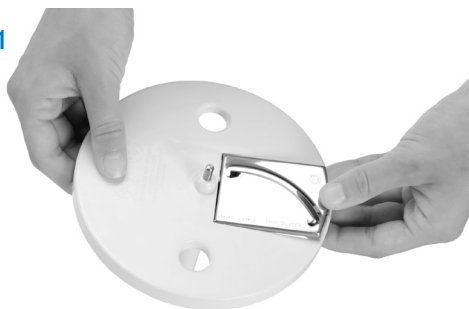
2b



Attaching the slicing/shredding/grating/French Fry cutting discs

Step 1. Select the desired slicing/shredding/grating/French fry discs (disc marked A-F) and assemble onto the disc holder. To fit a selected disc onto disc holder fit the bottom of the disc (face up) into the disc holder and then push the top of the disc securely into place.

1



Each time the Wizz™ Processor Duo is reassembled, be sure to attach the food processor bowl and blender jug (if required) onto the motor base before attaching the lids. Insert the blender safety locking cover if the blender jug is not required.

Note

Do not blend food/wet ingredients in the food processor and blender jug simultaneously

Note

Assembling and Using your Breville Wizz™ Processor Duo

continued

Step 2. To remove the disc, hold disc holder with the disc facing away and place thumbs underneath disc and push out.

2



Step 3. Place the disc holder shaft with the disc holder attached over the food processor bowl shaft, and push down into place.

3



 **CAUTION: THE PROCESSING BLADE AND THE DISCS ARE EXTREMELY SHARP!! USE CAUTION WHEN HANDLING AND STORING THESE PARTS. USE THE BLADE PROTECTOR WHEN STORING THE PROCESSING BLADE.**

Attaching the processing blade, dough blade and whisk blade

Step 1. Select the processing blade, dough blade or whisk blade and place it over the food processor bowl shaft. Push down to secure.

1



Attaching the food processor bowl lid

Step 1. To attach the food processor bowl lid, position the lid on the food processor bowl with the food chute positioned just to the right of the top of the handle.

1



Assembling and Using of your Breville Wizz™ Processor Duo

continued

Step 2. Turn the lid anti-clockwise to slot the locking tab on the lid into the interlocking safety catch in the motor base (see figure 1 and 2).

2



The Wizz™ Processor Duo will not operate unless the food processor bowl and lid, and blender jug and lid or the blender safety locking cover are positioned correctly and locked into position.

Note

Processing with the food processor bowl

Step 1. To commence processing turn the speed control dial clockwise to the desired speed. If the Pulse setting is required, press the button located in the centre of the speed control dial and hold briefly for short bursts of power. Select high-range speeds when using the processing blade for mixing and chopping and select a low to mid-range speed for slicing, shredding and grating, unless stated otherwise in the recipe section.

1



Some stiff mixtures, or heavy loads, such as dough, may cause the dough blade to rotate more slowly than normal. If this happens, do not process continuously for longer than 30 seconds.

Note

Assembling & operating the citrus juicer

The food processor bowl, filter basket and blender safety locking cover must be locked into position for the citrus juicer to operate. The processing blade or slicing/grating discs are not required to be in position in the food processor bowl when using the blender jug.

Step 1. Place the motor base on a level, dry surface, such as a bench top.

Step 2. Place the food processor bowl over the drive shaft on the motor base so that the handle fits firmly into the groove on the right-hand side of the motor base.

Each time you reassemble your Wizz™ Processor Duo with the Citrus Juicer, be sure to attach the food processor bowl to the motor base first before attaching the filter basket and citrus cone.

Note

Attaching the filter basket and citrus cone

Step 1. Attach the filter basket by positioning it on the food processor bowl directly over the motor shaft with the front filter interlocking tab in between the bowl handle and the rear of the food processor bowl.

1



Assembling and Using of your Breville Wizz™ Processor Duo

continued

Step 2. Turn the filter basket anti-clockwise to slot the locking tab on the filter basket into the interlocking safety catch in the motor base. Ensure the filter basket is positioned firmly.



Step 3. Place the citrus cone onto the drive shaft through the centre hole of the filter basket.

3



Juicing with the citrus juicer

Slice citrus fruit in half across the fruit segments. Place a citrus fruit half over the citrus cone, and hold down, turning the speed control dial to a low-range speed. Keep pressure over the fruit as the cone rotates, being careful to keep hand and fingers clear of the rotating citrus cone and filter basket.

THE BLENDER JUG

Assembling and operating the blender jug

The food processor bowl and lid must be locked into position for the blender jug to operate. The processing blade or slicing/grating discs are not required to be in position in the food processor bowl when using the blender jug. Refer to page 8 for assembling the food processor.

Step 1. Place the motor base on a level, dry surface, such as a bench top.

Removing the blender safety locking cover

Step 2. Remove the blender safety locking cover by rotating clockwise to unlock then lift out of position.

The Wizz™ Processor Duo blender will NOT operate unless the food processor bowl and lid are correctly assembled.

Note

Attaching the blender jug and lid

Step 1. Place the blender jug onto the motor base over the Δ symbol and turn jug anti-clockwise until it locks into place.



Assembling and Using of your Breville Wizz™ Processor Duo

continued

Step 2. To attach blender jug lid, position the lid on top of the blender jug and rotate anti-clockwise to slot the locking tab on the lid into the interlocking safety catch on the handle (see figure 2).

2



Always ensure that the blender jug lid is locked firmly into place before operating. The appliance will not operate if the food processor bowl, blender jug and lids are not correctly assembled.

Note

If the blades or discs should jam while processing or blending, ensure dial is turned to the OFF (0) position and the appliance is switched off at the power outlet and the power cord is unplugged. Remove the processor bowl lid or blender jug lid and adjust any food wedged between the blade and the processor bowl or blender jug, or in the disc. Replace the lid and proceed as normal. If this occurs again, the food processor bowl or blender jug may be overloaded, so remove some of the food and process in smaller batches.

Note

NEVER place hands inside the blender jug when it is fitted to the Wizz™ Processor Duo motor base. Always use a spatula provided or other plastic utensil to push food back onto blades, as the blades in the blender jug are sharp.

Note

Blending with the blender jug

Step 1. To commence blending turn the speed control dial clockwise to the desired speed. If the Pulse setting is required, press the button located in the centre of the speed control dial and hold briefly for short bursts of power.

Step 2. To remove blender jug, hold handle and turn in a clockwise direction. When finished using the blender jug, always remove the blender jug from the motor base and insert the blender safety lock cover. Place the blender safety lock cover onto base aligning the arrow on the cover with  symbol on the base and turn anti-clockwise until it locks into place, aligned with the symbol.

Basic Food Processing Techniques

USING THE FOOD PROCESSING BOWL

The Wizz™ Processor Duo can process foods in a variety of ways depending on which processing blade or disc you choose.

Chopping with the processing blades

The processing blade chops raw and cooked food to the consistency required, from coarsely chopped to minced. The results will depend on the type of food and amount of time the food is processed. Always remember to place the processing blade into the food processor bowl before adding the food.

To avoid over-processing check the consistency frequently if the food being chopped requires a coarse or roughly chopped texture. If necessary, turn the speed control dial to the OFF (0) position and remove the lid, and use the spatula to scrape down the sides of the food processor bowl to ensure even processing.

Note

RAW VEGETABLES, FRUITS, COOKED MEATS	Cut ingredients into approximately 2.5cm cubes. Use the PULSE button for roughly chopped texture. Use high-range speed finely chopped texture. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.	Min 125g - Max 500g	Processing blade
RAW MEAT	Trim meat of any bone, fat or gristle and cut into approximately 2.5cm cubes. Process on high-range speed until chopped/ minced to desired consistency. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even chopping.	Min 125g - Max 500g	Processing blade
GARLIC, CHILLI, GINGER	For garlic, peel cloves and leave whole. For chilli, leave whole (remove seeds for milder chilli). For ginger, peel and cut into 2.5cm cubes. Process using high-range until chopped to desired consistency. Store chopped garlic or chilli mixed with a little oil in an airtight container in refrigerator for up to 1 week. Mix ginger with a little sherry.	Min 125g - Max 500g	Processing blade
HERBS	Wash herbs and dry well. Remove stalks/ stems if necessary. Use PULSE button to chop to desired consistency. It may be necessary to scrape the sides of bowl using the spatula to ensure more even chopping.	Min 1 bunch (approx 50g) - Max 2 bunches (approx 100g)	Processing blade

Basic Food Processing Techniques continued

NUTS	Ensure shells of nuts are removed. For crushed nuts use PULSE button until chopped to desired consistency. For fine nut meal process on speed 12 until a fine and even texture is achieved. It may be necessary to scrape the edges of the bowl using the spatula to ensure more even chopping. Do not over process or nuts will become oily and produce a nut butter (see 'Peanut Butter')	Min 175g - Max 500g	Processing blade
DRIED FRUIT	As dried fruit can be sticky, place in freezer for about 10 minutes (this prevents the fruit sticking to the blades). Process using the PULSE button until chopped to desired size or consistency. NOTE: If chopping fruit to add to cake batter, process the fruit before making batter, adding a little flour from recipe quantity to prevent fruit sticking to processing blade.	Min 125g - Max 500g	Processing blade
CITRUS PEEL	Remove the peel from the fruit using a vegetable peeler and cut into 2.5cm pieces. Place peel and sugar into food processor bowl and process using speed 12 until chopped to desired size. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even chopping. NOTE: The white pith between the skin and citrus flesh is bitter, so carefully remove the citrus peel ensuring the pith remains on the fruit.	Min 80g (1 cup) + ¼ cup sugar - Max 160g (2 cups) + ½ cup sugar	Processing blade
HARD-BOILED EGGS	Shell and halve the eggs, when cool, before placing in food processor bowl. Use PULSE button to roughly chop eggs. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even chopping.	Min 4 eggs - Max 12 eggs	Processing blade
SOFT BREAD CRUMBS	Remove crusts from slices of stale bread and tear into quarters. Process on speed 12 until fine bread crumbs are formed. For coarse breadcrumbs use the PULSE button. Dried breadcrumbs are not recommended.	Min 4 slices - Max 12 slices	Processing blade
CAKE CRUMBS	Cut cake into approximately 2.5cm cubes. Process as for soft breadcrumbs (above)	Min 125g - Max 500g	Processing blade

Basic Food Processing Techniques continued

BISCUIT CRUMBS	Break biscuits into bowl. Process using high-range speed until fine crumb texture. If making a crust for cheesecake or slice, add melted butter through food chute whilst motor is running.	Min 125g - Max 250g	Processing blade
----------------	---	---------------------	------------------

Pureeing with the processing blades

The processing blades puree raw and cooked food to the consistency required, including baby food. Always remember to place the processing blade into the food processor bowl before adding the food. After pureeing the food, carefully remove the processing blades and use the spatula to scrape any food adhering to the blades and the food processor bowl.

COOKED SOUPS, SAUCES	Place cooked soft soup/sauce mixture into food processor bowl. Process on speed 12 until smooth. If making a creamed soup, add milk or cream through food chute whilst motor is running. Do not exceed MAX liquid level.	Min 500ml- Max 1500ml	Processing blade
COOKED VEGETABLES, FRUITS	Cook vegetables until soft and place into food processor bowl. Process on speed 12 until smooth. Small amount of stock of water may be added for a smoother texture.	Min 200g - Max 600g	Processing blade
COOKED MEAT, PATE	Trim and cut cooked meat into 2.5cm cubes. Process using a high-range speed until pureed to desired consistency. Add small amount of pan juices if puree becomes stiff. For chicken liver paté, leave livers whole and process till smooth, adding cream through food chute while motor is running. It may be necessary to scrape the sides of the food processor bowl using the spatula to ensure more even processing.	Min 200g - Max 600g	Processing blade
BABY FOOD	Process soft cooked meat and/or vegetables on speed 12 until smooth, adding a small amount of liquid or gravy if necessary. If required, freeze excess mixture in ice-cube trays, then repack in freezer bags ready for use.	Min 200g - Max 600g	Processing blade
SOFT FRESH FRUIT	Ideal for berries, stone fruit, kiwi fruit, or mango purees. If necessary peel and cut fruit into 2.5cm cubes. Ensure any pips or stones are removed. Process on speed 12 until smooth.	Min 200g - Max 600g	Processing blade
PEANUT BUTTER	Process shelled peanuts on speed 12 until pureed to desired consistency, mixture will form into a ball. A small amount of peanut oil may be added if a smoother texture is required. NOTE: the natural oil in the peanuts may separate on standing, stir before use.	Min 125g - Max 500g	Processing blade

Basic Food Processing Techniques continued

DIPS, SPREADS	Place ingredients into the food processor bowl and process on a high-range speed until smooth. If some ingredients are to remain chunky, add these ingredients after initial processing and use the PULSE button until desired consistency is achieved.	Min 200g - Max 600g	Processing blade
------------------	---	------------------------	------------------

Mixing with the processing blades

The processing blade mixes ingredients for cakes and batters. Always remember to place the processing blade into the food processor bowl before adding the food.

BUTTER CAKE	Place softened butter and sugar into the food processor bowl. Process using high-range speed until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Add liquid and dry ingredients to the mixture in the food processor bowl and process using the PULSE button until folded through evenly. If necessary, scrape the sides of the bowl using the spatula to ensure more even processing. If adding dried fruit, nuts, etc. use PULSE button until folded through evenly.	Processing blade
QUICK MIX CAKES, MELT 'N' MIX CAKES, PACKET CAKES, BATTERS, PIKELETS, PANCAKES, CREPES	Melt or soften ingredients if necessary. Place all ingredients (starting with the dry ingredients) into the food processor bowl ensuring not to exceed MAX liquid level. Process using a high-range speed until mixed to a smooth consistency. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even processing. Do not over-process the mixture.	Processing blade

Kneading with the dough blade

The edges of the plastic dough blade provide a softer action for combining dough ingredients. Always remember to place the dough blade into the food processor bowl before adding the food.

PASTRY, SCONE DOUGH	Place flour and chilled, cubed butter into the food processor bowl. Process using PULSE button or low-range speed until butter is absorbed by the flour. With motor running add liquid through the food chute and process until mixture forms a ball. It may be necessary to scrape the sides of the bowl using the spatula to ensure more even processing. Do not over process.	Dough blade
BISCUIT DOUGH	Place softened butter and sugar into the food processor bowl. Process using high-range speed until mixture is lightly creamed. With the motor running, add eggs one at a time down the food chute, mixing well after each addition. Place dry ingredients into the food processor bowl and use the PULSE button until ingredients are just combined. If necessary, scrape the sides of the bowl using the spatula to ensure more even processing. Add dried fruit, nuts, etc. through the food chute and use the PULSE button until the additions are folded through evenly. Mixture should form a dough ball. Do not over process.	Dough blade

Basic Food Processing Techniques continued

MELT 'N' MIX BISCUITS	Place melted ingredients, followed by liquid ingredients then dry ingredients into the food processor bowl. Process ingredients using the PULSE button until just combined. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Add dried fruit, nuts etc. after this step using PULSE button until folded through evenly. Mixture should form a dough ball. Do not over process.	Dough blade
YEAST DOUGH	Use instant active dry yeast and include with dry ingredients. Add ingredients to the food processor bowl in the order listed in the recipe. Process using a low-range speed. Add liquids through the food chute whilst the motor is running. It may be necessary to scrape the sides of bowl using the spatula to ensure more even processing. Mixture should form dough ball forms. Do not over process.	Dough blade

Whisking and whipping with the whisk blade

The edges of the whisk blade provide a softer action for whipping chilled ingredients. Always remember to place the whisk blade into the food processor bowl before adding the food.

EGG WHITES	Ensure the food processor bowl and whisk blade are clean, dry and free of any fat residue. Place egg whites and a pinch of salt into the food processor bowl. Process using high-range speed until egg whites are foamy (about 1 minute). With the motor running, slowly add 1 tablespoon lemon juice through food chute to help stabilise the egg white foam. NOTE: The foamed egg whites are not recommended for making meringue or Pavlova (refer to processing tips).	Min 6 egg whites - Max 12 egg whites	Whisking blade
WHIPPED CREAM	Place well-chilled cream into the food processor bowl and process on high-range speed button until whipped to desired consistency. Check regularly to ensure cream is not over processed.	Min 300ml - Max 600ml	Whisking blade

Basic Food Processing Techniques continued

Slicing, shredding, grating and French Fry cutting with the processing discs

Both thick and thin slices of vegetables, fruit, cheese or deli meats can be achieved by using either the thick (C) or thin (D) slicing discs. These foods can be shredded use either the thick (B) or thin (A) shredding discs. For grating hard cheeses such as Parmesan use the fine grating disc (E). For a potato chips use the French Fry cutter (F).

Basic steps for slicing, shredding, grating and French Fry cutting:

Place the food processor bowl spindle onto centering shaft of the food processor bowl. Insert the desired disc into the disc holder then insert the disc holder onto the food processor bowl shaft. Fit the food processor bowl lid onto the food processor bowl and lock the lid into position (follow procedure for The Food Processor Bowl on Page 8).

- Step 1.** Prepare food as directed in the chart below or recipes.
- Step 2** Pack food into the food chute as directed in the following food categories. The food should fit snugly so it is supported upright in the food chute, but not so tight that it prevents the food from easily moving down the food chute when guided by the food pusher.
- Step 3** Process using a low or mid-range speed. Gently guide the food down the food chute using the food pusher. Never force the food down as this will damage the discs. Apply light pressure for soft foods such as tomatoes and bananas; medium pressure for firmer foods such as potatoes and apples; and firm pressure for hard foods such as Parmesan cheese and deli meats such as salami.
- Step 4** Repeat this process until all food has been sliced, shredded, grated or chipped.

 **WARNING: WHEN SLICING, SHREDDING, GRATING OR CHIPPING, ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FOOD CHUTE. NEVER PUT YOUR FINGERS OR SPATULA INTO THE FOOD CHUTE. ALWAYS WAIT FOR THE DISC TO STOP SPINNING BEFORE REMOVING THE LID.**

ROUND FRUIT AND VEGETABLES

For small fruit and vegetables (e.g. kiwi fruit, Roma tomatoes), trim one end so the food sits flat in the food chute. For large fruit and vegetables (e.g. apples), cut in half or quarter to fit food chute. Pack into the food chute with cut side facing disc.

Note

LONG FRUIT AND VEGETABLES

Cut the food to fit the length of the food chute (no more than 10cm). If food fits without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.

Note

Basic Food Processing Techniques continued

SOFT FRUIT & VEGETABLES Tomato, cucumber, kiwi fruit, banana	Prepare soft fruit or vegetables by washing or peeling, and coring or seeding (if necessary). If food fits into the food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	Thin slicing disc (D) Thick slicing disc (C)
FIRM FRUIT & VEGETABLES Apple, pear, zucchini, carrot, celery, leek, onion	Prepare firm fruit or vegetables by washing or peeling, and coring or seeding (if necessary). If food fits into food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	Thin shredding disc (A) Thick shredding disc (B) Thin slicing disc (D) Thick slicing disc (C)
ROOT & OTHER HARD VEGETABLES Potato, kumara, parsnip, swede, pumpkin	Prepare root vegetable (or other hard vegetable such as pumpkin) by washing or peeling. If food fits into the food chute without needing to cut it, trim one end so that it sits flat in food chute. Pack food vertically into the food chute with cut side facing disc.	Thin shredding disc (A) Thick shredding disc (B) Thin slicing disc (D) Thick slicing disc (C) French Fry cutter (F)
LEAFY VEGETABLES Cabbage, lettuce	For cabbage, wash and shake off excess water. Cut into wedges to fit food chute. For lettuce, separate leaves, wash and dry thoroughly, then roll up and pack vertically into food chute. NOTE: Slicing or shredding is not recommended for spinach (silver beet or English). To process spinach, wash and dry thoroughly, tear into pieces and use chopping blade.	Thin shredding disc (A) Thick shredding disc (B) Thin slicing disc (D) Thick slicing disc (C)
STRETCHED CURD CHEESE Mozzarella, Bocconcini, Haloumi	For soft stretched curd cheese, partially freeze until firm otherwise it will jam in the discs. Cut cheese to fit the food chute. For round cheese such as Mozzarella and Bocconcini, slice one end and pack into the food chute so the flat end is facing the disc.	Thin shredding disc (A) Thick shredding disc (B) Thin slicing disc (D) Thick slicing disc (C)
SEMI-HARD & EYE CHEESE Cheddar, Tasty, Colby, Edam, Gouda, Gruyere	Cut cheese to fit the food chute. For wedge-shaped cheese, pack 2 pieces side by side into food chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up).	Thin shredding disc (A) Thick shredding disc (B) Thin slicing disc (D) Thick slicing disc (C)
HARD CHEESE Parmesan, Ramano, Grana Padano, Pecrino	For hard cheese check first that it is not too hard otherwise it will damage the blades - the cheese should slice easily with a sharp knife. Cut cheese to fit the food chute. For wedge-shaped cheese, pack 2 pieces side by side into chute to form a rectangular shape (one piece with tip facing down, other piece with tip facing up).	Fine gating disc (E)
DELI MEATS Salami, cabanossi, chorizo	Cut the meat to fit the length of the food chute (no more than 10cm). Pack into the food chute with cut side facing disc.	Thin slicing disc (D) Thick slicing disc (C)
RAW MEAT Sirloin beef, lamb fillet, pork fillet, chicken breast	Partially freeze trimmed meat that has been cut to fit the food chute until firm. Pack into the food chute vertically.	Thin slicing disc (D) Thick slicing disc (C)
SUET	Remove skin from suet and cut into pieces large enough to fit into the food chute. Partially freeze until firm otherwise it will stick to the discs causing them to jam. Pack into the food chute.	Thin shredding disc (A) Thick shredding disc (B)

Basic Food Processing Techniques continued

Using the citrus juicer

The Wizz™ Processor Duo, using the citrus juicer attached to the food processor bowl, can process a variety of citrus fruits such as limes, lemons, oranges, tangelos, mandarins and grapefruit.

Slice citrus fruit in half across the fruit segments. Place a citrus fruit half over the citrus cone, and hold down, turning the speed control dial to a low-range speed. Keep pressure over the fruit as it rotates.

Using the blender jug

The Wizz™ Processor Duo, using the blender jug, can process foods and liquids.

EGG SAUCES (Mayonnaise, hollandaise, bearnaise)	Place egg yolks into the blender jug with seasonings and vinegar (or other acid). Process using speed 12 until mixture is light, creamy. With the motor running, slowly add oil/melted butter through blender jug lid feeder hole until mixed to desired consistency. This may take 1-2 minutes. Do not exceed Max liquid level.	Min 6 egg yolks Max 12 egg yolks
CRUSH ICE	Place ice cubes into blender jug ensuring blades are completely covered. Process using the PULSE button at 1-2 second intervals until ice is crushed to desired consistency.	Min 6 ice cubes Max 12 ice cubes
COCKTAILS, MIXED DRINKS	Crush ice to desired consistency (see above). To make slurpies, cocktails and mixed drinks, add fruit juice or syrup and/or liqueur through the blending jug feeder hole while motor is running.	Min 6 ice cubes + liquid Max 12 ice cubes + liquid
MILKSHAKES, SMOOTHIES, FRAPPES	Place chilled milk, fruit, flavourings ice-cream and ice into the blender jug and process using speed 12 until frothy. Do not exceed MAX liquid level.	Min 500ml Max 1500ml

Basic Food Processing Techniques continued

PROCESSING TIPS

- Do not fill the food processor bowl or blender jug above MAX level.
- To avoid over-processing when coarsely chopping food, frequently check consistency. Use the spatula to scrape down the sides of the bowl to ensure an even texture.
- If chopping fruit to add to cake batter, process fruit before making batter, adding a little flour from quantity recommended in recipe to prevent fruit sticking to blades.
- When crumbing bread for stuffing, use stale bread as fresh bread sticks to blades.
- Add liquid to pureed foods after processing.
- Use the food chute when adding liquid to processed mixtures.
- Peanut butter made in the food processor will separate on standing. Stir just before use.
- When processing a variety of ingredients, it is not necessary to remove them after each addition, unless they exceed the MAX level.
- To blend thick or heavy mixtures, use the pulse setting and do not blend for longer than 1 minute without switching off the blending and stirring the ingredients with a plastic spatula. For normal blending tasks, for example mayonnaise, dressings, etc, do not operate for longer than 1 minute at one time.
- Egg white foams used for aerating mixtures such as fruit sorbet can be made using a minimum of 6 egg whites. Ensure the lower section of the processing blade is covered for foam to form.
- Beating egg whites for pavlova or meringue requires lengthy beating to dissolve the sugar and entrap the air. The sharp cutting edge of the processing blade will not aerate the mixture and causes the egg white foam to collapse. The result is a thin mixture that eventually separates. It is therefore not recommended to beat egg whites for meringue in a food processor using the stainless steel blade.
- Before slicing, shredding, grating or chipping trim the food to fit the food chute.
- Before slicing and shredding, partially freeze softer structured foods (such as meat) until just firm.
- When finished processing, switch the WIZZ™ Processor Duo off at the power outlet and unplug the power cord.

Cleaning, Care and Storage

Cleaning and Care

Once you have finished processing, blending or juicing, turn the Wizz™ Processor Duo OFF at the power outlet and remove the power plug from the power outlet. Disassemble the food processor, blender jug.

Motor Base

Wipe the motor base with a clean, damp cloth after each use then dry thoroughly.

Never immerse the motor base in water or any other liquid.

Note

Food Processor Bowl, Processor Bowl Lid, Food Pusher, Disc Holder, Dough Blade, Whisk Blade, Blender Jug Cap, Blender Safety Locking Cover, Citrus Juicer Filter Basket and Citrus Cone.

These parts may be washed in the dishwasher (top shelf only), however, it is advised that this is not done regularly as over time they may become discoloured or scratched due to the hot water temperatures and harsh detergents.

Wash in warm to hot water using a mild detergent, rinse and dry thoroughly.

Do not use steel wool, scouring pads or abrasive kitchen cleaners as they will scratch the parts.

Note

Blender Jug

When using the blender jug for a variety of foods, half fill the blender with luke warm water and a small amount of detergent. Operate briefly on mid range speed, rinse and dry thoroughly.

Blender jug is not dishwasher safe.

Note

Processing Blade, Dough Blade, Whisk Blade and Discs

Wash in warm to hot water using a mild detergent. To avoid accidental cuts, do not leave processing blade or discs to soak in sudsy water. Scrub stubborn food off blades and discs using a soft brush. Food can be dislodged from the internal shaft of the processing blade, dough blade and whisk blade by using the end of the spatula handle or with a bottle brush. The dough blade and whisk blade can also be washed in the dishwasher (top shelf only).

Foods such as carrot may leave a stain on plastic parts whilst other foods such as garlic may leave a strong odour. To remove either, soak the parts for 5 minutes in 2 litres of water with ½ cup lemon juice added. Rinse and wash as normal.

Note

Storage

- Ensure the Wizz™ Processor Duo is switched OFF and unplugged at the power outlet.
- Ensure all parts of the appliance are clean and dry.
- Wind the power cord to fit neatly in the cord storage area.
- Place the food processor bowl onto the motor base. Insert the blade protector onto the processing blade then place the processing blade onto the drive shaft of the food processor bowl. Attach the food processor lid but do not lock into position. Insert the food pusher into the food chute.
- Ensure the processing discs are inserted into the slots of the internal storage compartment located on the left-hand side of the motor base. It is not recommended to store the processing discs in a kitchen drawer with other utensils.
- Place the blender jug onto the motor base. Attach the blender jug lid onto the blender jug ensuring the blender lid inner cap is inserted into the feeder hole.
- The assembled Wizz™ Processor Duo and remaining parts should be stored together safely in an accessible cupboard..
- Store your Wizz™ Processor Duo upright on the kitchen bench or in an easily accessible cupboard. Do not place or store anything on top.



CAUTION: TO AVOID POSSIBLE MALFUNCTION OF THE FOOD PROCESSOR BOWL AND BLENDER INTERLOCK SWITCHES DO NOT PLACE THE FOOD PROCESSOR AND BLENDER JUG LIDS OR CITRUS JUICER IN THE LOCKED POSITION WHEN THE APPLIANCE IS NOT IN USE.



WARNING: THE PROCESSING AND BLENDING BLADES AND DISCS ARE EXTREMELY SHARP, HANDLE WITH CARE AT ALL TIMES.



NEVER IMMERSE THE MOTOR BASE, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID.



DO NOT PUT ANY PART OF THE WIZZ™ PROCESSOR DUO IN THE MICROWAVE OVEN.



DO NOT PLACE HANDS, KNIVES, OR OTHER UTENSILS INTO THE FOOD CHUTE. ALWAYS USE THE FOOD PUSHER TO GUIDE FOOD DOWN THE FOOD CHUTE.

Recipes



	Page
Appetisers, entrees and soups	R3
Fish, chicken and meat	R6
Vegetables, salads and accompaniments	R8
Sweet treats	R12
Cocktails	R16
Non-alcoholic drinks	R17
Frappés, smoothies and milkshakes	R18

Appetisers, entrees and soups

Antipasto

Makes 4-6 serves

2 bocconcini cheeses
125g Parmesan cheese
250g Csbaï salami
2 firm Roma tomatoes
1 firm pear
Olives

Marinated artichokes

Marinated chargrilled vegetables (capsicum, zucchini, eggplant)

Basil leaves

Olive oil

Balsamic vinegar

1. Place bocconcini cheeses into freezer until just firm (approximately 30 minutes).
2. Assemble Wizz™ Food Processor using the food processor bowl and insert the thin slicing disc.
3. Slice Parmesan cheese using mid-range speed then remove from the food processor bowl and set aside.
4. Slice salami using mid-range speed then remove from the food processor bowl and set aside.
5. Reassemble Wizz™ Food Processor using the thick slicing disc.
6. Slice tomatoes using mid-range speed then remove from the food processor bowl and set aside.
7. Slice bocconcini cheeses using mid-range speed then remove from the food processor bowl and set aside.
8. Just before serving peel, quarter and core the pear then slice (pear will discolour if prepared too far in advance).
9. Place olives, artichokes and char-grilled vegetables into the centre of a large serving platter. Arrange alternate slices of bocconcini, tomato and basil leaves on the platter then drizzle with olive oil and sprinkle with balsamic vinegar. Pile salami and arrange pear slices onto the platter and sprinkle with sliced Parmesan cheese.

Guacamole

Makes approximately 4 cups

3 large avocados, peeled and stone removed
1 small Spanish onion, peeled and quartered
2 tablespoons lime or lemon juice
1-2 tablespoons sweet Thai chilli sauce
200ml light sour cream
½ cup fresh coriander leaves, optional

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place all ingredients into food processor bowl. Process using a mid-range speed until smooth.
3. Spoon mixture into a serving dish. Cover and chill until ready to serve.

Serve with vegetable crudités or corn chips.

Mixed Vegetable Frittata

Makes 6 serves

- 1 medium potatoes, peeled
- 200g kumera, peeled
- 200g pumpkin, peeled
- 1 medium carrots, peeled and trimmed
- 1 small leek, trimmed and cleaned
- 1 zucchini, trimmed
- 20g butter
- 150g Swiss cheese
- 100g parmesan cheese
- ¾ cup/112g self-raising flour
- Freshly ground black pepper, optional
- 8 x 60g eggs, lightly beaten
- 1 cup/250ml milk

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the thick shredding disc.
2. Cut potatoes, kumera and pumpkin to fit easily into the food chute.
3. Shred potatoes, kumera, pumpkin, carrots, leek and zucchini using mid-range speed, remove from food processor bowl and place into a large mixing bowl.
4. Heat a large fry pan and melt butter. Add the shredded vegetables and sauté over a medium heat until tender. Set aside and allow to cool.
5. Shred the Swiss cheese using mid-range speed, remove from food processor bowl.
6. Reassemble using the fine grating disc. Grate the Parmesan cheese using mid-range speed.
7. Combine Swiss cheese and flour with the shredded vegetables and season if desired.
8. Combine the eggs and milk then stir into the vegetable mixture. Pour mixture into a lightly greased oven proof dish and bake in a preheated oven at 220°C for 20-30 minutes or until golden brown and set.

Serve Mixed Vegetable Frittata with a salad, as an entrée or light meal.

Pumpkin soup

Makes approx. 1½ litres

- 1 leek, trimmed and cleaned
- 2cm piece fresh ginger, peeled
- 1 tablespoon butter or oil
- 1 teaspoon ground cumin
- 500g pumpkin, peeled and cubed
- 1 medium potato, peeled and cubed
- 3 cups/750ml chicken stock
- Sour cream, to serve
- Chopped garlic chives, to serve

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the thick slicing disc.
2. Slice the leek and ginger using mid-range speed.
3. Heat butter in a large saucepan, add sliced leek and ginger, sauté until tender, stir in cumin. Add pumpkin, potato and chicken stock, cover and cook until tender. Remove from heat and allow to cool.
4. Reassemble Wizz™ Food Processor using the processing blade.
5. Place half of the cooled ingredients into food processor bowl. Process using high-range speed until smooth and remove. Repeat with remaining ingredients. Reheat soup before serving. If a thinner consistency is desired add a little extra chicken stock when reheating.

Serve Pumpkin Soup hot, with a spoonful of sour cream and a sprinkle of chives.

When processing soup do not exceed the MAX liquid level on the side of the processor bowl.

Note

Tangy tomato soup

Makes approximately 1½ litres

1kg Roma tomatoes, halved
2 Spanish onions, peeled and quartered
2 cloves garlic, peeled
½ cup basil leaves
2 small red chillies, trimmed, seeds removed
2 tablespoons olive oil
2 cups/500ml chicken stock
2 tablespoons Balsamic vinegar
½ cup sour cream
Salt and pepper, optional
Extra basil leaves, to serve

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place tomatoes, onions, garlic basil leaves and chillies into food processor bowl. Process using the PULSE button in short bursts until ingredients are chopped.
3. Heat oil in a large saucepan, add chopped ingredients and sauté for 2-3 minutes stirring constantly. Add chicken stock and vinegar. Cover, bring to the boil then simmer uncovered for 30 minutes. Cool slightly.
4. Place half of the cooled ingredients into the food processor bowl. Process using mid-range speed until smooth and remove. Repeat with remaining ingredients.
5. Transfer processed mixture back into saucepan, stir in sour cream, season to taste and reheat gently before serving.

Serve hot garnished with basil leaves.

Fish, chicken and meat

Thai fish cakes

Makes 24 serves

- 1 small onion, peeled and quartered
- 2 cloves garlic, peeled
- 2 thick slices peeled ginger
- 2 red chillies, trimmed
- 2cm piece fresh lemon grass
- 6 Kaffir lime leaves, crushed
- ¼ bunch coriander, roughly chopped
- 8 green beans, sliced
- 350g white boneless fish fillets, cubed
- 1 x 60g egg
- 1 tablespoon fish sauce
- 1½ cups cooked white rice
- Oil, for shallow frying

Cucumber Sauce:

- 1/3 cup warmed honey
- 1 tablespoon lime juice
- 1 tablespoon finely chopped cucumber

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place onion, garlic, ginger, chillies, lemongrass, lime leaves, coriander and green beans into food processor bowl and process to a paste using mid-range speed. Add fish, egg, and fish sauce and process using PULSE button in short bursts until mixture is smooth.
3. Remove mixture from food processor bowl and stir in rice. Shape mixture into 24 fish cakes. Cover and chill for 30 minutes.
4. Heat a little oil in a large frypan and cook fish cakes on a medium heat for 5 minutes on each side or until cooked through and golden brown.
5. Combine ingredients for Cucumber Sauce.

Serve hot Thai Fish Cakes with Cucumber Sauce.

Peanut satay meatballs

Makes 30 serves

- 3 slices stale bread, crust removed
- 500g chicken or pork fillet, cubed
- 1 onion, peeled and quartered
- ½ cup shelled peanuts
- 2 cloves garlic, peeled
- 1 bunch coriander, roughly chopped
- 1 x 60g egg
- Corn flour, for coating
- Peanut oil, for shallow frying
- Peanut Satay Sauce (see R10)

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Process bread slices using a low-range speed until soft breadcrumbs form. Remove breadcrumbs from processing bowl and set aside.
3. Reassemble the Wizz™ Food Processor using the processing blade.
4. Place meat, onion, peanuts, garlic and coriander into the food processor bowl. Process using the PULSE button in short bursts until ingredients are finely minced.
5. Add egg through the food chute and use the PULSE button in short burst until egg is mixed through.
6. Add breadcrumbs and process using PULSE button until mixture is just combined. Roll tablespoonful of the mixture into balls, then coat in cornflour.
7. Heat a little oil in a large frypan and cook meatballs on a medium heat for 20 minutes, turning occasionally, until cooked and golden brown.

Serve hot with steamed rice and Peanut Satay Sauce.

Fish, chicken and meat continued

Herbed bread stuffing

Makes 16 serves

- 125g button mushrooms
- 1 Spanish onion, peeled and quartered
- 2 sticks celery, roughly chopped
- 100g pistachio nuts, shelled
- 4 sprigs parsley
- 125g rindless bacon, roughly chopped
- 75g leg ham, roughly chopped
- 4 slices bread, torn in pieces
- 100g butter, melted
- 2 x 60g eggs
- ¼ teaspoon salt

Freshly ground black pepper

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place mushrooms, onion, celery, nuts, parsley, bacon and ham in the food processor bowl and process until chopped using mid-range speed. Add bread, butter, eggs, salt and pepper. Process using mid range speed until combined.

Use as a stuffing for roast chicken or pork.

Beef burgers

Makes 4 serves

- 750g topside steak, cubed
- 1 onion, peeled and quartered
- 1 clove garlic, peeled
- 4 sprigs parsley
- 4 slices bread, crust removed
- 2 tablespoons seeded mustard
- ¼ cup tomato sauce
- 2 x 60g eggs
- ¼ teaspoon dried oregano
- 1 teaspoon black pepper
- ¼ teaspoon salt
- Oil, for shallow frying
- 4 burger buns, for serving
- lettuce leaves, sliced
- tomato and beetroot, for serving.

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place all ingredients except for the oil into the food processor bowl. Process, using the PULSE button on short bursts, until the ingredients are minced and combined. Remove mixture and shape into 4 thick burgers.
3. Heat a little oil in a frypan, add burgers and cook for approximately 5 minutes on each side.

Serve hot on toasted burger buns with lettuce leaves, sliced tomato and beetroot.

Vegetables, salads and accompaniments

Waldorf salad

Makes 4-6 serves

3 Granny Smith apples, quartered
½ bunch celery sticks, trimmed
2 tablespoons lemon juice
100g walnuts

Dressing:

3 egg yolks
2 teaspoons seeded mustard
¼ cup olive oil
2 tablespoons garlic chives
Salt and pepper, optional

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the thick slicing disc.
2. Slice apples and celery using mid-range speed, then transfer to a large serving bowl and toss with lemon juice and walnuts.
3. Reassemble the Wizz™ Food Processor using the blender jug.
4. For the dressing: place eggs yolks and mustard into the blender jug. With the motor running on high-range speed, slowly add the oil through the blender jug feeder hole, blending until smooth and creamy. Add chives and process until just combined. Season to taste.
5. Fold dressing through tossed ingredients and serve chilled.

To achieve even slices of food, refer to the various food categories in Slicing with the Discs section (page 19)

Note

Coleslaw

Makes 4-6 serves

300g white cabbage, cut in wedges
300g purple cabbage, cut in wedges
2 carrots, peeled
1 Spanish onion, peeled and quartered
1 red capsicum, quartered
1 green capsicum, quartered
2 Granny Smith apples, quartered
2 sticks celery

Dressing:

1 cup mayonnaise (see R9)
¼ cup light sour cream
1 tablespoon seeded mustard

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the thick shredding disc.
2. Shred cabbages, carrots, onion, capsicum and apple using mid-range speed, then transfer to a large serving bowl.
3. Reassemble the Wizz™ Food Processor using the food processor bowl and insert the thin slicing disc.
4. Slice the celery using mid-range speed. Toss with shredded ingredients.
5. For the dressing: combine mayonnaise, sour cream and mustard.
6. Fold dressing through tossed ingredients and serve chilled.

Mayonnaise

Makes approximately 2 cups

6 egg yolks
2 tablespoons white wine vinegar
½ teaspoon dry mustard powder
Salt and pepper, to taste
2 cups/500ml light olive oil

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place egg yolks, vinegar and mustard powder into the blender jug, season if desired.
3. Blend on mid-range speed until combined.
4. With the motor running increase to high-range speed and slowly add oil through the blender jug inner cap, blending until smooth, creamy and thickened.

Variations - Add one of the following to the prepared mayonnaise:

- Garlic Mayonnaise: add 1 teaspoon minced garlic.
- Herb Mayonnaise: add ½ cup finely chopped fresh herbs.
- Lemon Mayonnaise: substitute vinegar with lemon juice and add 1 teaspoon grated lemon rind.

Hollandaise Sauce

Makes approximately 300ml (1 1/3 cups)

250g butter, melted
3 tablespoons white wine vinegar
2 tablespoons water
6 egg yolks
Juice of half a lemon
Salt and pepper, to taste

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Melt butter and set aside to cool slightly.
3. Place vinegar and water into saucepan, bring to boil then reduce until approximately 1 tablespoon of liquid remains.
4. Place egg yolks, vinegar reduction, lemon juice and seasoning into blender jug.
5. Blend on a mid-range speed until well combined.
6. With the motor running increase to high-range speed, and slowly add melted butter through the blender jug inner cap, blending until smooth, creamy and thickened.

Variation -

- Béarnaise Sauce: replace white wine vinegar with tarragon vinegar. Add one finely chopped shallot and 1 tablespoon finely chopped fresh tarragon to the reduction.

Pesto

Makes approximately 2 cups

- 125g Parmesan cheese
- 4 cups firmly packed basil leaves (approx. 2 bunches)
- 1 cup/125g pinenuts
- 4 cloves garlic, peeled
- ½ cup olive oil
- 1 tablespoon lemon juice

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the fine grating disc.
2. Finely grate the Parmesan cheese using mid-range speed and remove from food processor bowl.
3. Reassemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
4. Place basil, pinenuts, garlic and grated Parmesan cheese into the food processor bowl. With the motor running using high-range speed, slowly add oil and lemon juice through the food chute until ingredients are finely chopped and just combined.

Serve Pesto tossed through hot pasta or with chargrilled meats.

Peanut butter

Makes approximately 1 cup

- 2 cups/250g shelled peanuts

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place peanuts into the food processor bowl and process using mid-range speed for approximately 1-2 minutes until mixture becomes smooth and forms into a ball.
3. Spoon peanut butter into a dry, sterilized jar and refrigerate. Store in the refrigerator for up to 2 weeks.

Peanut satay sauce

Makes approximately 1½ cups

- 2 cloves garlic, peeled and crushed
- 1 small onion, peeled and quartered
- 2 teaspoons peanut oil
- 1 cup peanut butter (see R10)
- 1 small chilli, halved and seeded
- ½ cup/125ml water
- 2 tablespoons dark soy sauce

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place garlic and onion into the food processor bowl and PULSE until finely chopped. Remove from bowl
3. In a small saucepan heat peanut oil. Add chopped garlic and onion and cook until tender and lightly browned.
4. Place remaining ingredients plus onion mixture into the food processor bowl. Process on a high-range speed until smooth and well combined.
5. Return to saucepan and stir over a gentle heat until warmed through.

Serve Peanut Satay Sauce with chicken or pork kebabs or peanut satay meatballs (see R6)

Crusty bread rolls

Makes 12 bread rolls

- ¾ cups/525g bread or baker's flour
- 2 teaspoons sugar
- 2 teaspoons instant active dry yeast
- 1½ teaspoons salt
- 1 tablespoon oil
- 1¼ cups/315ml warm water

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the dough blade.
2. Place flour, sugar, yeast, salt and oil into the processing bowl. Process using low-range speed, until oil is absorbed into flour.
3. With the motor running using low-range speed, slowly add the water through the food chute. Process until dough forms into a ball. Do not over process.
4. Remove dough and knead on a lightly flour dusted surface. Transfer dough to a large, lightly greased bowl, cover and stand in a warm area until doubled in size, approximately 40 minutes.
5. Remove dough and knead on a lightly floured surface until smooth and elastic. Cut dough into 12 equal pieces then knead each piece well and shape into a ball.
6. Place dough balls into a lightly greased 28cm x 18cm lamington pan. Cover and stand in a warm area until doubled in size, approximately 20 minutes.
7. Bake rolls in a preheated oven at 220°C for 15-20 minutes or until cooked and golden brown.
8. Place hot rolls onto a cooling rack. Serve warm.

Sweet treats

Pikelets

Makes 24-30 serves

- 1 x 60g egg
- ½ cup milk
- 1 cup/150g self-raising flour
- Pinch of salt
- 1 tablespoon caster sugar
- 1 tablespoon melted butter
- Extra butter, for cooking

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place egg, milk, flour, salt, sugar and melted butter into the processing bowl. Process using mid-range speed until smooth.
3. Heat a little butter in a large frypan. Drop tablespoonful of batter into the frypan allowing room for the batter to spread. Cook until bubbles appear. Turn and cook other side.
4. Serve hot or cold with butter and jam or golden syrup.

Rich sweet shortcrust pastry

Makes 1 serve

- 2½ cups/375g plain flour
- 180g chilled butter, diced
- ½ cup caster sugar
- 2 tablespoons lemon juice

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the dough blade.
2. Place flour and butter into the processing bowl. Process using low-range speed until butter is absorbed into flour.
3. With the motor running using low-range speed, slowly add sugar then the lemon juice through the food chute until a dough ball forms. Do not over process. If mixture is too dry add a little water while processing.

4. Remove dough and knead briefly on a lightly flour dusted surface. Transfer dough to a freezer bag, seal and refrigerate until required.

Apple tart

Makes 4-6 serves

- 1 quantity Rich Sweet Shortcrust Pastry (see R12)
- 1kg Golden Delicious apple, peeled and cored
- 2 tablespoons lemon juice
- ¼ cup caster sugar
- ½ teaspoon grounded cinnamon
- 1 tablespoon milk, for brushing
- 1 tablespoon caster sugar, extra

1. Roll out half of the pastry to line a 20cm flan pan. Prick the base with a fork, cover and refrigerate for 10 minutes.
2. Assemble the Wizz™ Food Processor using the food processor bowl and insert the thick slicing disc.
3. Slice the apples using a mid-range speed.
4. Arrange apples over the prepared pastry base. Sprinkle with lemon juice, sugar and cinnamon.
5. Roll out remaining pastry sufficiently to cover the flan pan. Layer the pastry over the top of the filling then trim and crimp the edges of the pastry.
6. Brush top of pastry with a little milk and sprinkle with sugar. Make 2 slits in top of pastry with tip of a sharp knife.
7. Bake in a preheated oven at 200°C for 40 minutes or until pastry is crisp and golden.

Serve warm or cold, with whipped cream.

Variations -

- Apple and Sultana: in Step 3 add ½ cup sultanas.
- Apple and Rhubarb: in Step 3 add ½ cup cooked rhubarb.

Anzac biscuits

Makes 50 serves

- 125g butter
- 1 tablespoon golden syrup
- 2 tablespoons boiling water
- 2 teaspoons bicarbonate of soda
- 1 cup rolled oats
- $\frac{3}{4}$ cup desiccated coconut
- 1 cup/150g plain flour
- 1 cup caster sugar
- $\frac{1}{4}$ teaspoon salt

1. Melt butter in a small saucepan. Stir in golden syrup, boiling water and bicarbonate of soda.
2. Assemble the Wizz™ Food Processor using the dough blade. Place melted butter mixture into the processing bowl and add remaining ingredients. Process using low-range speed until just combined.
3. Place teaspoonful of the mixture onto lightly greased biscuit trays allowing sufficient space in between for spreading during baking.
4. Bake in a preheated oven at 190°C for 10-12 minutes or until cooked. Remove trays from oven, carefully move biscuits slightly and allow to cool on the trays until crisp.
5. Place on a cooling rack to cool completely then store in an air-tight container.

Scones

Makes 12-16 serves

- 2 cups/300g self-raising flour, sifted
- Pinch of salt
- 2 tablespoons butter
- $\frac{3}{4}$ -1 cup milk
- $\frac{1}{2}$ cup/75g self-raising flour, extra
- Extra milk, for brushing

1. Assemble Wizz™ Food Processor using the food processor bowl and insert the dough blade.
2. Place flour, salt and butter into the processing bowl. Process using low-range speed until butter is absorbed into flour.
3. With the motor running, using low-range speed, slowly add sufficient milk through the food chute until dough forms into a ball. Do not over process.
4. Remove dough ball and lightly knead on a lightly flour dusted surface. Press dough out gently with hands to about 2cm thickness.
5. Using a 4cm scone cutter, dip cutting edge into the extra flour and cut 12 scone shapes from the dough. If desired re-knead left-over dough, press out and cut extra scone shapes.
6. Place scone shapes close together in a lightly greased 28cm x 18cm lamington pan and lightly brush tops with a little of the extra milk.
7. Bake scones in a preheated oven at 250°C for 12-15 minutes or until cooked and golden brown.
8. Place scones onto a cooling rack and cover with a clean tea towel.

Serve warm with jam and whipped cream.

Variation -

- Pumpkin Scones: in Step 3 substitute $\frac{1}{2}$ cup milk with $\frac{1}{2}$ cup mashed pumpkin.

The quantity of milk may vary due to different types of flour.

Note

Chilled lemon cheesecake with Raspberry Puree

Makes 6 serves

200g pkt plain sweet biscuits, broken into quarters
125g butter, melted
250g cream cheese, cubed and softened
400g can sweetened condensed milk
½ cup/125ml cream
2 teaspoons lemon zest
2 tablespoons lemon juice

Raspberry Puree:

1 punnet raspberries, for serving
1 tablespoon icing sugar, optional

1. Assemble the Wizz™ Food Processor using the food processor bowl and insert the processing blade.
2. Place the broken biscuits into the food processor bowl. Process until finely crushed using high-range speed or PULSE. With the motor running using low-range speed, slowly add the melted butter through the food chute. Process until combined.
3. Remove mixture from processing bowl and press over the base and up the side of a lightly greased 20cm spring-form pan. Cover and chill until firm.
4. Reassemble the Wizz™ Food Processor using the clean food processor bowl and insert the clean processing blade.
5. Place cream cheese, condensed milk, cream, lemon zest and juice into food processor bowl. Process using mid-range speed until thickened. Do not over process.
6. Pour mixture into prepared biscuit crumb base, cover and refrigerate for at least 24 hours before serving.
7. Reassemble the Wizz™ Food Processor using food processor bowl and insert processing blade. Place raspberries into processing bowl. Process using high-range speed until pureed. If desired sweeten raspberry puree with icing sugar.

Serve Lemon Cheesecake with whipped cream and drizzled with Raspberry Puree.

Allow cream cheese to soften at room temperature.

Note

Citrus syrup cake with cream cheese frosting

Makes 10-12 serves

200g lemons
200g oranges
150g butter, softened
3 x 60g eggs
1 cup caster sugar
2 cups/300g self raising flour
½ cup desiccated coconut

Citrus syrup:

1 cup/250ml orange juice
1 cup caster sugar
Zest of 1 orange

Cream cheese frosting:

250g cream cheese, softened
1½ cups icing sugar, sifted

1. Assemble the Wizz™ Food Processor using food processor bowl and insert the processing blade.
2. Cut whole unpeeled orange and lemon into quarters (remove any pips) and place in food processor bowl. Process using low-range speed until finely chopped.
3. Add in remaining ingredients and process using low-range speed until combined. Do not over process.
4. Spoon mixture into greased and lined 20cm round spring form cake tin. Clean the food processor bowl and the dual processing blade.
5. Bake in a preheated oven at 160°C for 50-60 minutes. It may be necessary to cover with foil halfway through cooking time as cake is over browning. Remove from oven and allow to cool slightly in cake tin.

6. Meanwhile, in a small saucepan heat orange juice and sugar until sugar is dissolved. Bring to the boil, then reduce and simmer over low heat until mixture becomes thick and syrupy. Remove from heat and stir in half the orange zest (reserve remaining zest for frosting).
7. Pour syrup over warm cake and allow to stand for 30 minutes. After standing, remove from cake tin and cool completely on a wire rack.
8. Meanwhile, reassemble the Wizz™ Food Processor using food processor bowl and insert the processing blade.
9. Place softened cream cheese, icing sugar and remaining orange zest into food processor bowl and process using mid-range speed until smooth. Do not over process. Ice cooked cake with cream cheese frosting.

Cocktails

PINA COLADA

Serves 2

2 tablespoons white rum
2 tablespoons coconut cream
2 teaspoons sugar
 $\frac{3}{4}$ cup/190ml unsweetened pineapple juice
10 ice cubes

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place all ingredients into blender jug.
3. Blend using speed 12 until mixture is smooth.

Serve immediately.

FROZEN SANGRIA

Serves 4-6

1 cup/250ml fruity red wine, chilled
 $\frac{1}{2}$ cup/125ml cranberry or red grape juice
 $\frac{1}{2}$ cup/125ml frozen lemon sorbet
 $\frac{1}{4}$ cup/80ml orange concentrate
 $\frac{1}{2}$ cup fresh seedless grapes, frozen
1 cup canned plums, drained and pitted
250ml can soda water or lemonade, optional

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place all ingredients into blender jug.
3. Blend using speed 12 until mixture is smooth.
4. Stir in soda water or lemonade, if desired and serve immediately.

Non-alcoholic drinks

WILD THING

Serves 2

- 1 cup/250ml orange juice, chilled
- 1 punnet strawberries, hulled
- ½ teaspoon grated orange rind
- 1 tablespoon oatmeal
- 2 large scoops wildberry or another fruit-based frozen yoghurt

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place all ingredients into blender jug.
3. Blend using speed 12 until smooth.
4. Pour into two glasses and serve immediately.

FRUIT COCKTAIL

Serves 4

- 1 cup/250ml pineapple juice
- 1 banana, peeled and chopped
- 1 orange, skin, pith and seeds removed then quartered
- 2 tablespoons passionfruit pulp
- 1 cup/250ml soda water

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place pineapple juice, banana and orange into blender jug.
3. Blend using speed 12 until smooth.
4. Stir in passionfruit pulp and soda water and serve immediately in 4 chilled cocktail glasses.

Frappés, smoothies and milkshakes

RASPBERRY, ORANGE AND PASSION FRUIT FRAPPÉ

Serves 2

1 punnet fresh raspberries (or 2 cups frozen, allow to thaw until just soft)

Juice of 2 oranges

Pulp of 2 passionfruit

2 cups ice

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place all ingredients into blender jug.
3. Blend using speed 12 until ice is crushed and mixture is well combined.
4. If desired, add honey or sugar to sweeten.

Serve immediately in 2 tall chilled glasses.

BANANA SMOOTHIE

Serves 4

2 bananas, peeled and chopped

1 cup unflavoured yoghurt

1 cup/250ml milk

$\frac{1}{2}$ cup honey

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place banana, yoghurt, milk and honey into blender jug.
3. Blend using speed 12 until well combined.

Serve immediately.

CHOCOLATE MALTED THICKSHAKE

Serves 2

2 cups/500ml milk, chilled

3 tablespoons malted milk powder

4 scoops vanilla ice cream

4 scoops chocolate ice cream

4 tablespoons caramel sauce

Chocolate curls, for garnish (optional)

1. Assemble the Wizz™ Food Processor using the blender jug.
2. Place milk, malted milk powder and vanilla ice cream into blender jug.
3. Blend using speed 12 until smooth and thick
4. Divide between 2 glasses and add chocolate ice cream.
5. Top with caramel sauce and garnish with chocolate curls

Notes

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Breville

Breville is a registered trademark of Breville Pty. Ltd.
ABN 98 000 092 928

Breville Customer Service Centre Australian Customers

Breville Customer Service Centre

PO Box 22

Botany NSW 2019

AUSTRALIA

Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service: askus@breville.com.au

New Zealand Customers

Breville Customer Service Centre

Private Bag 94411

Greenmount

Auckland, New Zealand

Customer Service: 0800 273 845

Fax 0800 288 513

Email Customer Service: askus@breville.com.au



www.breville.com.au

© Copyright. Breville Pty. Ltd. 2008

Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from the one
illustrated in this booklet.

Model: BFP300 Issue 1/08